



## SHORTCRUST FOR MICRO-PERFORATED MOULDS

(QUANTITY SUITABLE FOR 50 SINGLE PORTION TARTS)

DIFFICULTY LEVEL



### ALMOND SHORTCRUST

#### INGREDIENTS

TOP FROLLA  
UNSALTED BUTTER 82% FAT  
EGGS  
ALMOND FLOUR  
CONFECTIONER'S SUGAR

#### PREPARATION

g 1400 Mix TOP FROLLA, sugar, almond flour, and butter in the planetary mixer with the paddle to obtain a  
g 375 sandy structure.  
g 225 Add the eggs and keep mixing without inglobing air.  
g 150 Laminates the shortcrust between two baking papers at 2/3 mm tick and put to rest in the refrigerator  
g 150 for a couple of hours.  
Line the shortcrust into the micro-perforated molds.  
Bake at 170/180°C for 5 minutes, then lower the temperature to 160/170°C for 10-13 minutes  
with open valve.



RECIPE CREATED FOR YOU BY **MARCO DE GRADA**

PASTRY CHEF, CHOCOLATIER AND BAKER

#### AMBASSADOR'S TIPS

It's possible to substitute AVOLETTA with DELINOISETTE